








STABILIZING AGENTS

ZENITH PERLAGE

Potassium polyaspartate solution for tartaric stabilization of sparkling wines

	<p>COMPOSITION Potassium polyaspartate A-5D K/SD*, mannoproteins, sulfur dioxide (approx. 0.4%), demineralized water.</p>
	<p>GENERAL CHARACTERISTICS Zenith Perlage it is an adjuvant for the tartaric stabilization of sparkling wines, quick and easy to use. Zenith Perlage has all the features to satisfy the characteristics expressed by sparkling wine producers:</p> <ul style="list-style-type: none"> ▪ It's effective and simple to use ▪ Don't change the organoleptic characteristics of the wine ▪ In red wines it doesn't react with the coloring matter ▪ Doesn't alter the filterability of wine, except for a low temperature ▪ Ensures a lasting stabilizing effect over time ▪ It does not react with the help of remuage or with the proteins of the yeast for which it remains intact it's effectiveness during the taking of foam ▪ It does not react with the help of remuage or with yeast proteins ▪ The mannoproteic fraction helps to preserve the perlage over time ▪ It can be used with different sparkling methods: Charmat, Champenois and others ▪ Reduce the time of tartaric stabilization ▪ Reduce energy costs ▪ Reduce greenhouse gas emissions and drinking water consumption. <p>The special production process set up by Enartis, makes Zenith Perlage a limpid, light yellow color that does not change the visual characteristics of the wine. The content of sulfur dioxide and the low pH of the solution guarantee the microbiological stability during the time.</p> <p>Potassium polyaspartate and the mannoproteins contained in Zenith Perlage are a non-allergenic compounds. None of the compounds in the formulation derives from genetically modified organisms.</p>
	<p>APPLICATIONS Stabilization of potassium bitartrate in sparkling and sparkling wines</p>
	<p>DOSAGE Up to 100 mL/hL (maximum dosage permitted in EU) 100 mL/hL contributes about 4 mg/L of SO₂ to the wine.</p> <p>Determine the appropriate dosage of Zenith Perlage by conducting laboratory trials with different addition rates followed by tartrate, protein and colloid stability evaluations with commonly used methods (cold test, conductivity, color stability and heat test).</p>
	<p>INSTRUCTIONS FOR USE In basic wine</p> <ul style="list-style-type: none"> • Use Zenith Perlage in clear, already clarified and proteically stable wine, ready for foaming. • Add Zenith Perlage to the wine to be treated homogeneously. • Zenith Perlage does not interact with the fining agents used during the foaming process, does not lose its effectiveness and, in the case of bottled mousse, does not create problems during remuage.

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.

	<p>Zenith Perlage does not change the filterability of wine, also in the case of low-temperature bottling.</p> <p>WARNING: Zenith Perlage reacts with proteins and lysozyme consequently causing turbidity and precipitate formation. Before using Zenith Perlage, it is essential for wine to:</p> <ul style="list-style-type: none"> ▪ be protein stable ▪ not contain residual fining proteins ▪ not contain lysozyme ▪ not be treated with lysozyme later <p>The use of potassium polyaspartate does not guarantee the stability of calcium tartrate.</p> <p>Determine the right Zenith Perlage dosage by first conducting laboratory trials with increasing dosages, consequent protein, and colloid stability evaluations with commonly used methods (cold test, conductivity, color stability, heat test, etc.)</p> <p>In color stable red wines, Zenith Perlage stabilizes potassium bitartrate without having any reaction with color compounds. In the presence of unstable color, it is necessary to remove it by fining before adding the product.</p>
	<p>PACKAGING AND STORAGE CONDITIONS</p> <p>5 kg, 20 kg, 1000 kg</p> <p>Sealed package: store away from light in a cool, dry, well-ventilated area. Open package: carefully reseal and store as indicated above.</p>
	<p>COMPLIANCE</p> <p>Product made from raw materials that conform to the characteristics required by the: Codex Œnologique International</p> <p>Product approved for winemaking, in accordance with: Reg. (CE) N.606/2009 Reg. (EU) 2019/934 (applied from 7 December 2019)</p> <p>Request approval for use in winemaking by the TTB under the 27CFR 24.249, as it is not "approved" until a letter is submitted</p>

**The code A-5D K/SD identifies the potassium polyaspartate that underwent the toxicological study submitted to the European Food Safety Authority (EFSA) and that after EFSA evaluation, was inserted in the EU list of food additives approved for use in foods (Annex II to Regulation (EC) No 1331/2008) and in the Codex Œnologique International. The application of potassium polyaspartate is protected by EU patent n° EP2694637B.*

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